

# plated menu

## entree

freshly baked sourdough and wholegrain bread rolls \$1.9  
*accompanied by butter (or) virgin olive oil and aged balsamic reduction*

house soup \$11

bruschetta with bocconcini and vine tomato \$11 (v)

grilled polenta with mushroom ragout and gorgonzola \$11 (v)

beef rice noodle salad with a peanut and snow pea salad, nouc cham \$11

gorgonzola, prosciutto and spinach salad with walnut dressing \$14.8 (v)

fresh buffalo mozzarella with ox heart tomato, oregano and pancetta \$14.8

slow roasted mushroom crostini with bulgarian feta and caramelised garlic \$14.8

seared salmon nicoise with soft boiled egg and salsa verde \$14.8

porcini mushroom tart with baby spinach, pecorino and balsamic reduction \$19.5 (v)

asparagus and goats cheese salad with hazelnut dressing \$19.5

caramelised pear, baby leaf and walnut dressing \$19.5

seared yellow fin tuna with orzo, lemon and dill \$22

caramelised pork belly and apple salad \$22

beef carpaccio with spicy asian salad \$22

chicken confit with fennel, rocket and citrus salad \$23

hiramasa kingfish carpaccio with shaved fennel, crisp capers and verjuice \$26

smoked duck breast with witlof and confit cherry tomato salad, pomegranate dressing \$26

rock lobster ravioli, seafood bisque and saffron ailoi \$26

"2009 Boardroom caterer of the year"  
Toast Food

38 Young Street Sydney NSW 2000

T: 1300 8 TOAST T: 02 9241 7300 F: 02 9241 4933 E: events@toastfood.com.au

# dinner menu

## main

- roast chicken breast with lemon thyme potatoes and verjuice \$26.5
- roasted chicken breast with borlotti beans and tomato and olive salsa \$26.5
- chermoulah market fish with mograbieh, pine nuts and fresh lemon \$26.5
- grilled sirloin with crushed potato and béarnaise \$26.5
- ricotta and wild mushroom risotto \$26.5
- roast butternut and snow pea risotto with goats curd \$26.5
- ricotta gnocchi with mushroom and spinach ragout \$30
- beef cheeks with soft polenta and baby carrots \$30
- char grilled beef fillet with parisian mash, snow peas and smoked tomato jus \$36
- grilled beef fillet with rosemary and chilli roasted chat potato and fried herbs \$36
- marinated corn fed chicken breast with pumpkin, cress, sumac and tarator sauce \$36
- crisp skinned salmon fillet with roasted beetroot, zucchini and mint salsa verde \$36
- crispy chicken saltimbocca with peperonata \$36
- pan fried barramundi with roasted eschalots, pancetta and rocket aioli \$36
- duck confit with warm pickled beetroot salad \$39.5
- braised lamb rump with red wine and mustard potato puree \$39.5
- boneless lamb rack with pea crush and mint salsa \$39.5
- char grilled fillet of grain fed beef, fennel and crab hash with anchovy butter \$42
- marinated roast duck breast with zucchini gratin, onion jam \$42



shared bowls of salad or vegetables \$5.1

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# dinner menu

## dessert

date pudding \$10

warm chocolate brownie with berry compote and double cream \$11

baked cheesecake with lime syrup and thickened cream \$11

vanilla and honey panna cotta with candied lemon \$11

lemon curd tartlet with macerated berries \$11

chocolate tart \$13

pear and berry tart \$13

rhubarb and sour cherry crumble with vanilla bean ice cream \$14

praline tart with caramelised nuts \$14

caramelised apple tarte tatin, salted peanut praline ice cream \$14

lemon and polenta pudding with citrus mascarpone \$15

champagne and saffron poached pear with fig ice cream \$15

selection of farmhouse cheeses \$17



freshly brewed organic fair trade coffee and T2 tea selections \$3.8

truffles (2 per person) \$3.7

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